



**Electrolux**  
PROFESSIONAL

**Modular Cooking Range Line  
thermaline 80 - Electric Chip Scuttle  
Top, 1/1 GN, 1 Side with Backsplash**

ITEM # \_\_\_\_\_

MODEL # \_\_\_\_\_

NAME # \_\_\_\_\_

SIS # \_\_\_\_\_

AIA # \_\_\_\_\_



**588095** Electric Chip Scuttle, one-side operated with  
(MAYAABDOBO) backsplash, 1/1 GN

### Main Features

- All major components may be easily accessed from the front.
- THERMODUL connection system creates a seamless work top when units are connected to each other thus avoiding soil penetrating vital components and facilitating the removal of units in case of replacement or service.
- Metal knobs with embedded hygienic silicon "soft" grip for easier handling and cleaning. The special design of the controls prevent infiltration of liquids or soil into vital components.
- Easy-to-use control panel.
- The appliance is used to keep servings warm until ready to be served to customer.
- Unit supplied with a perforated GN 1/1 false bottom specially shaped for easier food collection.
- Unit to have infrared heating elements positioned on the back of the unit to increase holding time.
- Well able to contain 1/1 GN container with a maximum height of 150 mm.
- Typically used in combination with a fryer to allow fried portions to drip excess oil into the well basin.
- Large visible digital display manufactured in tempered glass to resist heat and chemicals, showing temperatures or power settings. The display also shows on/off status of the appliance and on/off status of the heating elements.

### Construction

- 2 mm top in 1.4301 (AISI 304).
- Unit constructed according to DIN 18860\_2 with 20 mm drop nose top and 70 mm recessed plinth.
- Flat surface construction with minimal hidden areas to easily clean all surfaces
- IPX5 water resistance certification.
- Internal frame for heavy duty sturdiness in 1.4301 (AISI 304).

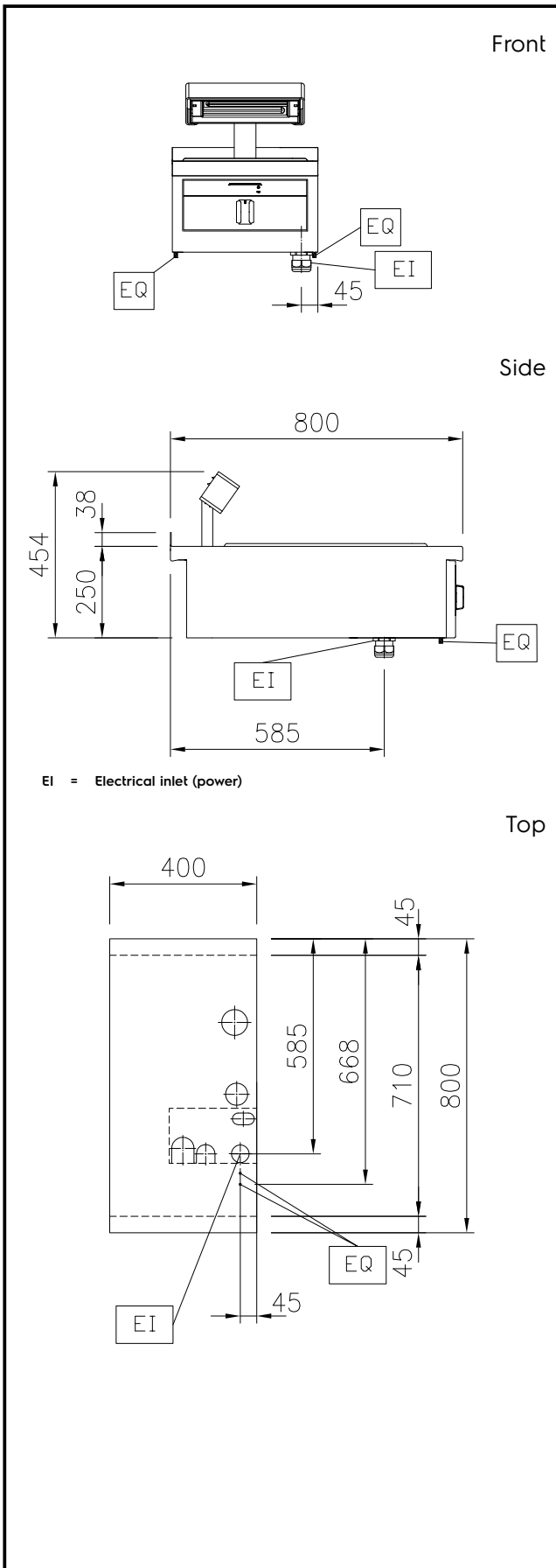
APPROVAL: \_\_\_\_\_



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**Optional Accessories**

- Connecting rail kit for appliances with backsplash, 800mm PNC 912497
- Portioning shelf, 400mm width PNC 912522
- Portioning shelf, 400mm width PNC 912552
- Folding shelf, 300x800mm PNC 912577
- Folding shelf, 400x800mm PNC 912578
- Fixed side shelf, 200x800mm PNC 912583
- Fixed side shelf, 300x800mm PNC 912584
- Fixed side shelf, 400x800mm PNC 912585
- Connecting rail kit for appliances with backsplash: modular 80 (on the left), ProThermetic tilting (on the right), ProThermetic stationary (on the left) to ProThermetic tilting (on the right) PNC 912977
- Connecting rail kit for appliances with backsplash: modular 80 (on the right), ProThermetic tilting (on the left), ProThermetic stationary (on the right) to ProThermetic tilting (on the left) PNC 912978
- Back panel, 400x700mm, for units with backsplash PNC 913009
- Back panel, 400x800mm, for units with backsplash PNC 913022
- Endrail kit, flush-fitting, with backsplash, left PNC 913113
- Endrail kit, flush-fitting, with backsplash, right PNC 913114
- Endrail kit (12.5mm) for thermaline 80 units with backsplash, left PNC 913204
- Endrail kit (12.5mm) for thermaline 80 units with backsplash, right PNC 913205
- U-clamping rail for back-to-back installations with backsplash PNC 913226
- Insert profile D=800mm PNC 913230
- Filter W=400mm PNC 913663



### Electric

Supply voltage:

588095 (MAYAABDOBO) 230 V/1N ph/50/60 Hz

Total Watts:

1 kW

### Key Information:

Usable well dimensions

(width): 306 mm

Usable well dimensions

(height): 156 mm

Usable well dimensions

(depth): 510 mm

External dimensions, Width: 400 mm

External dimensions, Depth: 800 mm

External dimensions, Height: 250 mm

Net weight: 14 kg

### Sustainability

Current consumption: 4.3 Amps